

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1-9. (canceled).

10. (previously presented): A method for increasing plasma volume, comprising administering to a subject in need thereof, a gel composition comprising the following components and having a pH in the range of 3 to 4:

Protein that does not

coagulate at pH 3 to pH 4

3 - 8 wt.%

Calcium in a natural calcium material

0.1 - 0.5 wt.%

Acids

0.5 - 3 wt.%

Carbohydrate

4 - 20 wt.%

Fat

0 - 0.3 wt.%

Emulsifying agent

0 - 0.02 wt.%

Agar

0.1 - 1 wt.%

Water

65 - 90 wt.%,

wherein said protein that does not coagulate at pH 3 to pH 4 is at least one member selected from the group consisting of a whey protein concentrate, a whey protein isolate, desalted whey, and a protein hydrolysate having a number average molecular weight of 500-10,000.

11. **(withdrawn):** A method for increasing plasma volume, comprising administering to a subject in need thereof, a food containing a gel composition comprising the following components and having a pH in the range of 3 to 4:

Protein that does not coagulate at pH 3 to pH 4	3 - 8 wt.%
Calcium in a natural calcium material	0.1 - 0.5 wt.%
Acids	0.5 - 3 wt.%
Carbohydrate	4 - 20 wt.%
Fat	0 - 0.3 wt.%
Emulsifying agent	0 - 0.02 wt.%
Agar	0.1 - 1 wt.%
Water	65 - 90 wt.%,

wherein said protein that does not coagulate at pH 3 to pH 4 is at least one member selected from the group consisting of a whey protein concentrate, a whey protein isolate, desalted whey, and a protein hydrolysate having a number average molecular weight of 500-10,000.

12. **(previously presented):** The method according to claim 10, wherein the method further increases plasma total protein content and plasma albumin content.

13. **(withdrawn):** The method according to claim 11, wherein the method further increases plasma total protein content and plasma albumin content.

14. (previously presented): A method according to claim 10, wherein the natural calcium material is milk calcium.

15. (withdrawn): A method according to claim 11, wherein the natural calcium material is milk calcium.

16. (previously presented): A method according to claim 10, wherein said protein that does not coagulate at pH 3 to pH 4 consists of (1) whey protein concentrate, whey protein isolate or desalted whey and (2) protein hydrolysates having a number average molecular weight of 500-10,000.

17. (previously presented): A method according to claim 16, wherein the protein hydrolysates are hydrolysates of gelatin.

18. (withdrawn): A method according to claim 11, wherein said protein that does not coagulate at pH 3 to pH 4 consists of (1) whey protein concentrate, whey protein isolate or desalted whey and (2) protein hydrolysates having a number average molecular weight of 500-10,000.

19. (withdrawn): A method according to claim 18, wherein the protein hydrolysates are hydrolysates of gelatin.

20. (new): The method according to claim 10, wherein the gel composition is contained in a food.